

ーストイ
LADY



Kenji

SUSHI



Soft drinks

Coke, Diet Coke, 7up, Ginger beer £2.90
Still/Sparkling water (330ml) £2.90
orange Juice £2.90
Ramune melon, Ramune Lychee £3.80

Hot drinks

Green Tea £3.00
(per person)
Genmaicha £3.00
(per person)
Green tea combined with
roasted brown rice.

Japanese Beer



Sapporo 4.7% (330ml) £5.50

Japan's oldest beer and has been brewed since 1876.

Asahi Super Dry Beer 5% (330ml) £5.50

A refreshing barley flavour and crisp after taste



Hitachino Nest White Ale 6% (330ml) £6.90

Refreshing, mildly hopped with a complex flavour



Wines

RED

Tempranillo £25.00 175ml £6.40

Finca Fabian, La Mancha, Spain

This organic Tempranillo showcases juicy fruit, soft round tannins, a fresh palate and a deliciously long finish.

Pair with: Tonkotsu Ramen

Pinot Noir Reserva Pionero £29.00

Morande, Casablanca, Chile 2020

A pure and elegant with notes of raspberry and gentle spice on the nose.

Pair with: Shoyu Ramen

Montepulciano £34.00

ERA, Abruzzo, Italy

A wonderful food wine, adaptable and elegant with bright fruit and well-balanced acidity.

Pair with: Maguro sushi

WHITE

Verdejo £25.00 175ml £6.40

Bodegas Diez Siglos, Rueda, Spain

A delightful fresh, zesty and characterful Verdejo from the north of Rueda.

Sauvignon Blanc £27.00

Fleur de Charlotte, Languedoc, France 2021

Lovely fresh crisp citrus flavours with hints of grass and tropical fruits.

Picpoul de Pinet
cuvée Prestige £31.00

Domaine des Lauriers, Languedoc, France 2020

Picpoul also makes for a very elegant aperitif, featuring a delicious, fresh palate showcasing hints of grapefruit and other citric notes.

Pinot Grigio £32.00

ERA, Veneto, Italy 2020

Displaying apple, gentle citrus notes and a long smooth finish, it is a great easy drinking organic wine which is extremely clean on the palate.



PLUM/YUZU

Kamoizumi Umeshu 10.0%

125ML GLASS £9.50

720ML BOTTLE £55.00

Tart, sweet, piquant: umelicious!



Ume No Yado Yuzushu 8.0%

125ML GLASS £10.00

720ML BOTTLE £60.00

Elegant yuzu aroma, sweet and refreshing tart

SPARKLING SAKE



Ozeki Hana Fuga Peach Sparkling Sake 7% (250ML) £12.90

An elegant and refined sparkling sake with a hint of peach.

Ozeki Hana Awaka Sparkling Sake 7% (250ML) £12.90

A crisp, sparkling sake with lively bubbles and a soft, round sweetness.



PREMIUM SAKE

Warm or Room Temperature

Seitoku "Bessen" Futsu-shu

15% 1800ml

150ml £6.50 300ml £13.00

Bottle £78.00

From Gunma

Sake ordinaire: light, poised and tasty

Masumi "okuden" Junmai

15% 1800ml

150ml £8.50 300ml £17.00

Bottle £100.00

From Nagano

Comfortingly familiar, surpassingly smooth

COLD

Masumi "Shiro" Junmai Ginjo 12% 720ml

120ml £8.50 300ml £21.00 Bottle £51.00

From Nagano

Smooth and gentle, lightly poised



Akitabare "Daiginjo" 15% 720ml

120ml £9.60 300ml £23.90 Bottle £57.50

From Akita

Light and fragrant, supple and smooth



Kamoizumi "Summer Snow" Nigori Ginjo 18% 500ml

120ml £10.00 300ml £25.00 Bottle £41.00

From Hiroshima

Lively, voluptuous...a deluxe label for nigori fans



Spirits

Chita

25ml £7 bottle £70

With dash (coke, Diet (oke) £7.90

From the House of Suntory Whisky, a mild, smooth single grain whisky with unparalleled sophistication and a clean, clear finish.



Haku Vodka

25ml £5.50 bottle £50

With dash (coke, Diet (oke) £6.90

The smooth vodka boasts a perfectly harmonised aroma of sweet florals that make it ideal for after-dinner refreshments.



Gin

25ml £5.50 bottle £50

With tonic £6.90

Crisp Japanese sansho pepper brings a little spiciness to the finish



Cocktails

Blue Magic £11

ROKU Gin, Yuzushu, Blue Curacao, lemon juice, tonic water

Golden Rush £11

TOKI Whiskey, Yuzushu, lemon juice

Cherry Chili Negroni £11

ROKU Gin, Campari, Umeshu, Cherry Bitter, chili flakes, maraschino

Toki

25ml £6 bottle £50

With dash (coke, Diet (oke) £6.90

Subtly sweet and spicy with a hint of vanilla oak, white pepper and ginger.



Desserts

Mixed mochi ice cream £5.90

Homemade Matcha Tiramisu £6.90



New Dishes



Ebi on Toast £8.90

King prawn on toast with spring onions, pickled radish, mayo and dancing bonito flakes



Kataifi Hotate £10.30

Crispy Scottish hand dive scallop wrap with kataifi pastry served with yuzu mayo



Salmon Tataki (4F) £12.00

Seared salmon with mango salsa and ponzu sauce



Mango Roll (V) (6pcs) £12.90

Prawn tempura, salmon roll tops with fresh mango

Hand-dived Scottish Scallops £13.90

British Wagyu Don £29.90

Stir fried British Wagyu in Yakiniku sauce



SMALL DISHES

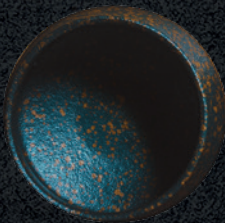
Miso Soup (V) (GF) £3.50

Traditional Japanese bean paste soup with wakame, tofu & spring onion



Pumpkin Croquette (V) £6.40

Deep fried mashed pumpkin with sesame seed in breadcrumbs, served with homemade BBQ Sauce



Edamame (V) (GF) £5.50

Steamed green soybeans topped with sea salt



Spicy Garlic Edamame (V) (GF) £5.90

Spicy fried soybeans with chili, garlic, shichimi & butter

Aubergine Goma (V) (GF) £6.90

Grilled Aubergine in sweet miso sauce



Age Dashi Tofu £6.90

Deep Fried tofu in potato starch with grated daikon in a dashi broth



Vegetable Gyoza (V) (5pcs) £6.90

Pan fried dumpling served with spicy vinegar sauce

Chicken & Vegetable Gyoza (5pcs) £6.90

Pan fried dumpling served with spicy vinegar sauce



(V) = Vegetarian

(GF) = Gluten Free

Takoyaki (4pcs) £6.50
Dough balls with octopus
served with mayo & house sauce



Chicken Yakitori (4pcs) served warm £7.20
Skewers of chicken marinated in yakitori sauce

Spicy Tofu (V) £6.90
Deep fried diced tofu with
spicy salt & pepper



Spicy Squid £7.20
Deep fried squid rings
with spicy salt & pepper



Chicken Katsu £6.40
Deep fried chicken fillet in breadcrumbs
served with katsu sauce & shredded cabbage



Ebi on Toast £8.90
King prawn on toast with spring onions,
pickled radish, mayo and dancing bonito flakes



Wasabi Prawn (6pcs) £7.90
Deep fried king prawn coated with
wasabi mayo topped with flying fish roe

Karaage Crispy Chicken £8.00
Japanese crispy fried chicken, bonelless



Kataifi Hotate £10.30
Crispy Scottish hand dive scallop wrap
with kataifi pastry served with yuzu mayo



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COLD PLATES

Kaiso Seaweed Salad (V) £4.50
Seasoned Sesame Seaweed Salad



Tuna Tataki (GF) £12.90
Seared (bluefin) tuna with
homemade spicy miso dressing



Salmon Tataki (GF) £12.00
Seared salmon with mango salsa
and ponzu sauce



Hamachi Carpaccio (GF) £13.90
Sliced king fish (yellow tail)
with ponzu sauce & grape puree

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TEMPURA



Hand-dived
Scottish Scallops £13.90

Vegetable (8pcs) (V) £9.90
Seasonal vegetables

Prawn (5pcs) £11.90



Soft Shell Crab £12.90

SUSHI

ask for
gluten free



Sweet Bean Curd (V) £4.00
 Sweet Egg (V) £4.00
 Salmon £5.50
 Tuna (Bluefin) £6.50
 Prawn £5.00
 Squid £5.00
 Surf Clam £5.00
 Sweet Shrimp £5.00
 octopus £5.90
 Eel £6.20
 Mackerel £5.00
 Scallop £6.90
 Yellow tail £7.50
 Toro (Fatty Tuna) £9.50

Nigiri

2pcs

£4.00

£4.00

£5.50

£6.50

£5.00

£5.00

£5.00

£5.00

£5.90

Grilled Nigiri Sashimi

2pcs

£5.80

£6.80

£5.30

£5.30

£5.00

£5.00

£5.90

£6.20

£5.30

£7.20

£7.80

£9.80

5pcs

£8.20

£9.50

£7.50

£7.50

£7.50

£7.80

£6.90

£8.50

£9.90 (3pcs)

£12.90 (3pcs)

Ask for seasonal fish

Chef selections Sashimi Set

3 kinds Sashimi set (10pcs) £14.90

5 kinds Sashimi set (16pcs) £20.90



Gunkan

Sushi (2pcs)

Kaiso seaweed (V) £3.90

orange Tobiko Flying fish roe £5.20

Spicy Tuna (with spring onion & tempura flakes) £5.20

Spicy Salmon (with spring onion & tempura flakes) £4.90

Negi Toro (with spring onion) £6.50



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Maki

Negi Toro Futomaki (4F) 6pcs £11.90

Maki with the best part of bluefin tuna tartar with spring onions, shiso & shallots



Avocado (V) (4F) £4.70

Cucumber (V) (4F) £4.70

Takuwan (V) (4F) (Japanese radish pickles) £4.70

Kanpyo (V) (4F) (Japanese gourd pickles) £4.70

Salmon (4F) £5.20

Salmon Avocado (4F) £5.50

Tuna (4F) £5.80

Tuna Avocado (4F) £6.50

Spicy Salmon (with spring onion & tempura flakes) £5.90

Eel & Cucumber £6.50

Spicy Tuna (with spring onion & tempura flakes) £6.50

Hamachi Jalapeños Maki £6.90

Teriyaki Salmon Avocado £7.50

Salmon Panko Maki (deep fried breaded maki) £8.50



Temaki Sushi

(Hand Roll) with mayo

Mix Vegetables (V) £4.50

Salmon Avocado £5.20

California £5.20

Prawn Tempura & Avocado £5.20

Spicy Salmon £5.20

Spicy Tuna £5.50

Eel & Cucumber £5.80

Soft shell Crab & Avocado £6.50

Negi Toro Temaki £7.50

Handroll with the best parts of bluefin tuna with spring onions & shallots



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Roll Sushi 8pcs

ask for gluten free

Vege California Roll (V) £10.90

Pickled radish, cucumber, avocado and sweet potato tempura roll, topped with sesame seed



Sweet Tofu Roll (V) £10.90

Pickled radish, cucumber, avocado and sweet potato tempura roll, topped with sweet bean curd



Mango Roll (V) (6pcs) £12.90

Prawn tempura, salmon roll tops with fresh mango



Choi-marillo roll (V) £12.90

Pickled raddish, cucumber, and sweet potato tempura roll topped with avocado, Amarillo & sesame



California Roll £11.90

Crab stick, avocado and cucumber roll topped with flying fish roe



Crunchy Ebi Roll £11.90

Prawn tempura, avocado and cucumber roll topped with mayo, eel sauce and crispy fried onions



Tokyo Roll £12.50

Deep fried breaded chicken fillet, lettuce and avocado roll topped with mayo, flying fish roe and tempura flakes



Dynamite Roll (6pcs) £11.90

Soft shell crab tempura, salmon, avocado & jalapeno roll topped with tempura flake, teriyaki sauce & spring onion



Tiger roll (6pcs) £11.90

Salmon, tuna, white fish, shell fish, avocado topped with crispy onion



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Green Dragon Roll £12.90

Prawn tempura and cucumber roll topped with avocado, mayo, eel sauce and flying fish roe



Crazy Salmon Roll £12.90

Asparagus, avocado and cucumber roll topped with sesame, spicy salmon, spring onion and tempura flakes

Crazy Tuna Roll £13.90

Asparagus, avocado and cucumber roll topped with sesame, spicy tuna, spring onion and tempura flakes



Volcano Roll £12.90

Prawn tempura, avocado, and cucumber roll topped with creamy sauce, flying fish roe, spring onion and dried shredded chili



Red Dragon Roll £12.90

Prawn tempura and cucumber roll topped with torched salmon, mayo, parsley and flying fish roe



Rainbow Roll £12.90

Crab stick, avocado and cucumber roll topped with salmon, tuna, avocado, mayo and flying fish roe



Spider Roll £14.90

Crispy soft shell crab and avocado roll topped with sesame, mayo, flying fish roe and tempura flakes



Unagi Supreme Roll £14.90

Asparagus, avocado and cucumber roll topped with sesame, eel and eel sauce



Grilled Toro Roll £18.90

Tamago, cucumber, avocado and asparagus topped with grilled toro

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Sushi Sets

ask for gluten free



Hana Set (V) £13.90

6pcs Avocado maki

2pcs Inari Gunkan

6pcs Hana roll

Mixed leaf, cucumber & avocado topped with rococo, amarillo & teriyaki sauce

Kenji Sushi Set £19.90

5pcs Nigiri (chef selection)

6pcs Tiger Roll

Salmon, tuna, shell fish, white fish, avocado, crispy leek



Classic Sushi Set (GF) 12pcs £14.90

3 pcs finger shaped sushi (Salmon, Tuna, Prawn)

6pcs salmon avocado maki

3pcs salmon sashimi

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Noodle Dishes

Yaki Udon/Soba

Stir-fry Japanese fat white noodle/
Japanese thin noodle

in Kenji's house sauce

Vegetable (V) £11.90

Chicken £12.90

Special £13.90

(chicken, prawn, squid & crab stick)



Shoyu Ramen

ラーメン

NOODLES IN LIGHT

CHICKEN BONE BROTH



Shoyu Ramen

Light chicken broth with ramen
noodle, aki-tama soft boiled egg,
sweet corns, fungus and spring onion

Chashu £13.90

Chicken Kastsu £13.90

Chicken Karaage £13.90

Teriyaki Salmon £15.90

Crazy Shoyu Ramen

Spicy & light chicken broth with
ramen noodle, aki-tama soft
boiled egg, sweet corns, jalapeno,
fungus and spring onion

((Chashu £14.90

((Chicken Kastsu £14.90

((Chicken Karaage £14.90

((Teriyaki Salmon £16.90

Tonkotsu ラーメン

Ramen 20-HOUR PORK BONE BROTH

Tonkotsu Ramen

Rich & creamy pork broth with ramen noodle, aki-tama soft boiled egg, sweet corns, fungus and spring onion

(Chashu (Pork Belly) £13.90

(Chicken Katsu £13.90

(Chicken Karaage £13.90

(Teriyaki Salmon £15.90



Crazy Tonkotsu Ramen

Spicy & creamy pork broth with ramen noodle, aki-tama soft boiled egg, sweet corns, jalapeno, fungus and spring onion

((Chashu (pork Belly) £14.90

((Chicken Katsu £14.90

((Chicken Karaage £14.90

((Teriyaki Salmon £16.90



NOODLES IN VEGE BROTH (ask for vegan)

VEGE RAMEN (V) £12.90

Rich & Creamy Vege Broth in soy milk with Tofu, Soft Boiled Egg, Spring onion, Sweet Corn, Tomato



CRAZY VEGE RAMEN (V) £13.90

Like our VEGE Ramen above, with a Special Chili Paste and Chili Oil, topped with Grilled Jalapeno

extra Ramen £3.00
extra Soft boiled Egg £2.00
extra Chasu £3.00

extra Seaweed £1.00
extra Spring onions £1.00
extra Chilli oil £1.00

Rice Dishes



Katsu Curry Rice

(Deep fried in breadcrumbs, served with vegetable curry, boiled rice)

Tofu Katsu (V) £11.90

Vegan Tofu (V) £11.90

Pumpkin Croquette (V) £11.90

Chicken Katsu £12.90

Extra Curry Sauce £3.90

Chirashi Don

Salmon Chirashi Don £15.90

Slices of salmon sashimi on sushi rice



Mixed Chirashi Don £16.90

Variety of raw fish on sushi rice & tobiko



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Donburi

(Large bowl of rice served with miso soup)



Chicken Katsu Don £11.90

Deep fried chicken in breadcrumbs cooked with onion & egg on steamed rice



Teriyaki Chicken (GF) £12.90

Stir fried mixed pepper, bean sprout and onions topped with pan fried chicken in teriyaki sauce

Gyu Beef Don £12.90

Sliced of fillet beef cooked with onion & egg on steamed rice



Teriyaki Salmon (GF) £15.90

Stir fried mixed pepper, bean sprout and onions top with pan fried salmon in teriyaki sauce

Hira Unagi rice £16.90

Grilled marinated eel with fried egg and steamed rice



British Wagyu Don £29.90

Stir fried British Wagyu in Yakiniku sauce



Kenji SUSHI